

# EL JARDÍN

MORNINGS & COFFEE

## LIGHT START

### Seasonal fruit plate 150

A fresh selection of seasonal fruit served with natural yogurt and crunchy house-made granola.

### Yogurt bowl 170

Creamy yogurt (plain or Greek) topped with mixed red berries and crunchy house-made granola.

## CLASSICS

### Eggs your way 190

Two eggs prepared to your liking (scrambled, fried, or omelet) with your choice of fillings: chorizo, ham, bacon, spinach, mushrooms, or Mexican-style.

### La tecolota 185

Green or red chilaquiles served over toasted telera bread, topped with local fresh cream, Cotija cheese, onion, avocado slices, and beans.

### Molletes 160

Refried beans spread over telera bread, topped with grilled nopal, melted cheese blend, and fresh pico de gallo.

## MUST-HAVES

### Chilaquiles 180

Crispy tortilla chips tossed in your choice of green or red salsa, finished with local fresh cream, Cotija cheese, onion, avocado, and refried beans.

## MUST-HAVES

### Artisan Quesadilla Trio 250

Un festín de sabores tradicionales mexicanos. Tres tortillas de maíz hechas a mano, acompañadas de nuestra salsa de molcajete y cebollitas encurtidas con un toque de chile habanero.

1. Chapulines crujientes
2. Hongo salteado
3. Flor de calabaza fresca (sujeto a disponibilidad por temporada).

### Huevos rancheros 190

Two sunny-side-up eggs over soft corn tortillas, smothered in house ranchero sauce and served with beans, grilled nopal, and creamy cheese.

### Eggs Benedict 260

English muffin, Canadian bacon, poached eggs, and our sesame-infused hollandaise sauce, served with asparagus.

### Avocado toast 210

Smashed avocado over rustic sourdough, topped with cherry tomatoes, aromatic pesto, mixed greens, and sunflower seeds.

### Roast beef toast 320

Toasted sourdough spread with a creamy mustard-mayo dressing, topped with house roast beef (50gr), cherry tomatoes, fresh arugula, sesame seeds, and a touch of our salsa macha.

### Croque Madame 240

Brioche sandwich with turkey breast, coated in creamy Mornay sauce and gratinéed Mennonite cheese, finished with a fried egg.

 GLUTEN FREE

 VEGAN

 VEGETARIAN

 CONTAINS NUTS

 CONTAINS DAIRY

The dishes marked as  can be changed to a vegan option. The prices listed are in Mexican Pesos, and for your convenience, 16% VAT is included. Please notify your waiter if you have any known allergies or intolerances to any food. Our dishes are prepared in an environment where nuts and other allergens are handled.

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## SANDWICHES

- 🍷 **Fig-chipotle sandwich** 280  
Spanish serrano ham (50 gr) with Manchego cheese, finished with our fig-chipotle sauce, olive oil, balsamic vinegar, chipotle, and fresh fig cubes.
- 🍷 **Bun sandwich** 280  
Fluffy egg, melted Mennonite cheese, crispy bacon, smoked sausage, and a touch of maple syrup, served on a brioche bun.
- 🍷 **Caprese panini with burrata** 250  
Panini gourmet con queso burrata, tomate bola, pesto, y albahaca fresca cosechada de nuestro huerto. Acompañado de ensalada de arúgula.

## FULL BREAKFASTS

- Continental breakfast** 240  
Toasted brioche with butter and house-made jam, fruit with yogurt and granola, plus coffee or tea of your choice.
- American breakfast** 400  
Our most complete breakfast: Eggs your way or chilaquiles, toasted brioche with butter and house-made jam, fruit with yogurt and granola. Includes coffee or tea.

## BAKERY

- 🍷 **Guaycura waffle** 230  
Warm waffle topped with citrus cream and blueberries, drizzled with maple syrup.
- 🍷 **French toast** 260  
Slices of fluffy brioche served with vanilla whipped cream and a shower of fresh red berries.
- 🍷 **Banana pancakes** 210  
Soft banana pancakes served with a creamy vanilla sauce.

## SIDES

- TOAST** 90  
Four slices.
- Extra egg** 25  
One additional egg, prepared to your liking.
- Bacon** 60  
Golden, crispy bacon strips.
- Potatoes** 60  
Seasoned and sautéed.
- Avocado** 60  
Freshly sliced.
- Sausage** 60  
Smoked pork sausage.
- Bean & cheese taco** 80  
Two soft tacos filled with refried beans and cheese.

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